

2000 Pinot Noir Carneros "Las Amigas Vineyard"



100% "Las Amigas", Carneros
Pinot Noir
Harvested at 25 Brix, on
September 11, 2000
13.9 % Alcohol
0.52 TA/ 3.71 pH
221 Cases Produced
Release Date: September 1, 2002

HARVEST NOTES: The 2000 Carneros growing season was cool and even throughout except for a three-day stretch of heat in the month of June and followed by ominous rain clouds in early August. The mild, even summer weather allowed for slow, steady ripening promoting good varietal flavor early in the season. The grapes were picked in September presenting clean fruit with a good balance of acidity and sugar. Yields averaged 2.7 tons per acre. The result is a crop with excellent ruby color, fully developed flavors, soft tannins and lively acid.

WINEMAKING NOTES: Destemmed pinot noir grapes plus 15% whole clusters were cold macerated for 96 hours in open-top tanks before fermentation on native yeasts. The must was punched down three times daily during 18 days of fermentation, then pressed and racked to the tank. The press fraction was not used for this wine to assure the highest quality possible. After settling out in the tank for 24 hours, the wine was inoculated for malolactic fermentation (MLF) and barreled down in 60% new French oak (François Freres, Sirugue, and Remond.) Following traditional Burgundian techniques that advocate minimal handling, the wine was neither filtered nor fined with only one racking before bottling on March 15, 2001.

TASTING NOTES: Black cherry, vanilla and cinnamon on the nose with slight floral / smoky / sandalwood tones. Silky texture, full bodied and creamy on the palate. Intense fruit flavors, especially black cherry and raspberry with cinnamon anise, and vanilla spiciness. Finishes with layers of fruit and spicy / cherry/ toast flavors. Drinkability : Now to 2011

VINEYARD NOTES: The "Las Amigas Vineyard" located in the Carneros district of the Napa Valley was formally owned by the Martinis, then sold to Andy Beckstoffer in 1992. The vineyard was planted with clone 113, which provides us with high quality, small berries, and low yields.